



MEX NÚ

S A D I B E

- * HIBISCUS ICED TEA 3 €
- * SOFT DRINKS 3 €
- * MATE SODA 3,50 €
- * GRAPEFRUIT SODA 3,50 €
- * AUGUSTINER BEER 0,3 4 €
- * MEXICAN BEER (bottle) 5 €
- * "LA SOMBRA" BEER 0,3 4 €
- * MICHELADA 7 €
Beer spiced Mexican style
- * 1/2 STILL WATER 1,5 €
- * 1/2 SPARKLING WATER 1,5 €

MIXOLOGY

Nuestros Còcteles

* PALOMA 8 €

Tequila, lime, grapefruit soda, agave syrup
(Try it with mezcal instead of tequila!)

* MARGARITA 8 €

Lime, triple sec, tequila

* MEZCALITA 8 €

Lime, triple sec, mezcal

* TOMMY'S MARGARITA 8 €

Tequila, lime, agave syrup

* NEGRITO 8 €

Our Negroni: instead of gin,
a mezcal flavored with coffee

* MEZCAL SOUR 10 €

Mezcal, lime, angostura

* AÑEJO SOUR 10 €

With tequila aged 10 months in new American
oak barrels and finished for 2 months in Wild
Turkey bourbon barrels



HECHO CON PURO CORAZÓN



* **TOTOPOS Y GUACAMOLE** 8 € (Vegan)

* **CHORIQUESO CON FRIJOLITOS** 10 €
served with flour tortillas

* **TACOS** 4 € (Gluten Free)
12 cm Corn Tortilla

- **Taco de Cochinita**

pork marinated in achiote sauce and a
“mix of Mexican spices”

- **Taco de Carnitas**

pulled pork, michoacan style

- **Taco de Birria**

slow-braised beef, marinated with
mexicanos peppers

- **Taco de Frijol** (Vegan)

black bean paste, Mexican spices and mushrooms

- **Taco di Soya stilo Suadero** (Vegan)

shredded soy marinated in suadero style

* **QUESADILLA** 7€
17 cm Corn Tortilla filled with cheese

- **Quesabirria**

slow-braised beef, marinated with various
Mexican spices and cheese

- **Quesadilla de Hongos** (Vegetarian)

sautéed mixed mushrooms with typical
ingredients and cheese

* **BURRITO** 13 €
Thin 30 cm wheat flour Tortilla filled with
rice, guacamole, black bean paste,
bacon-caramelized onions, chipotle,
lettuce and cheese

- **Beef Burrito**

- **Soy Burrito** (Vegan)

* **DULCES** 5 €

- **Kemonito**

- **Churros with cinnamon sugar**

* **FUERA DEL MENÚ**
Off-menu specials of the day: dishes that
change over time. Ask the staff what's
good today